

ABSTRACT OF THE DISCLOSURE

The present invention relates to compositions having a superior stability and flavor profile, despite the presence of a fatty acid material (and even without use of a surfactant or emulsion), and may be utilized as a variety of different finished compositions, for example, cosmetic, health care, food, and beverage compositions, preferably food and beverage compositions, and most preferably beverage compositions. The compositions herein comprise:

- a) a fatty acid material selected from the group consisting of fatty acids, esters thereof, glycerides thereof, and mixtures thereof;
- b) a pectin compound; and
- c) an alginate compound.

The present invention further relates to methods of stabilizing a product comprising incorporating into the product a composition as described herein.